

Loft Information

Seating Arrangements

Our loft seats 25-30 guests comfortably with a maximum capacity of 30. Parties which exceed 30 people will be seated accordingly in the restaurant.

Various seating styles such as conference, classroom, and traditional may be coordinated for you.

Wines

Our entire wine list is available for your convenience. Please let us know if you would like assistance with your selections.

Specialty Menus

We can customize any menu above and beyond our menu choices you have received, and create a theme party if you wish.

Wine dinners, which offer unique menu choices and distinctive wines with each course, are a refreshing way to entertain any guest.

Rentals

If your function requires audio/visual equipment, we can make arrangements for you through our rental company one week prior to the date of your function.

Guest Confirmation

A final guest count must be given 3 business days prior to the event. Once the final guest count is given, that is your guarantee. You will be charged for either the final guest count or for the number of guests that arrive to your event (the greater of the two).

Payment

Trumbull Kitchen requires a credit card to be authorized for a \$200 cancellation fee should the party cancel after a signed contract has been received. Payment may be made in cash, company check, or credit card (Master card, Visa, American Express, Discover, and Diners).

Additional Charges

- ~6% Sales Tax
- ~18% Gratuity
- ~All beverages upon consumption

Loft Lunch Menu

First Course **(A selection of two)**

Watercress Salad

Prosciutto, mandarin oranges and hazelnuts

Maryland Style Crab Cake

Yellow and red pepper coulis, marinated fennel salad

Southwestern Chopped Salad

Tortilla hay, tomato Chipotle vinaigrette, black beans

Grilled Lamb Skewers

Feta cheese pancakes, zucchini tzatziki

Crispy Fried Calamari

Sweet chili dipping sauce

Soup of the Day

Main Plates
(A selection of three)

Grilled Pork Porterhouse

Sweet onion puree with crisp sage tempura

Seared Sea Scallops

Ricotta gnocchi, Parmesan cream sauce, fresh basil

Grilled Marinated Hanger Steak

Steamed asparagus, garlic whipped potatoes

Grilled Chicken Pad Thai

Rice noodles, lime chili sauce, roasted peanuts

Grilled Lamb Sirloin

Honey roasted acorn squash with chestnuts, rosemary jus, and whipped potatoes

Pan Blackened Sole Filets

Tropical fruit salsa, basmati rice, haricot verts

Desserts

(a selection of two)

Seasonal Crème Brulee

Housemade Cookies

Assorted Sorbets and Gelatos

Traditional Biscotti

Bavarian Cream Duo

Vanilla bean, bittersweet chocolate, black and white cookie

Banoffee Pie

Dulce de Leche, Bittersweet chocolate crust, coconut meringue

Raspberry Linzertorta

Hazelnuts, raspberry coulis, lemon thyme sabayon

Cappuccino Cream Cake

Caramel sauce, chocolate espresso ganache

Please complete and fax back to TK 493-7416

Company: _____ **Date of Function:** ____ - ____ - ____

Contact Name: _____ **On Site Contact:** _____

Phone Number: ____ - ____ - ____ **Fax Number:** ____ - ____ - ____

Arrival Time: _____ **Number of People:** _____

Form of Payment: Check _____ Credit Card _____ Other _____

Title for the Menu:

Panna & Pellegrino (\$5.95 per bottle) _____ Yes _____ No

Wine Price Range \$ _____ to \$ _____

Or Choose From Our Wine List

White _____

Red _____

Valet (\$9 per car) _____ Yes _____ No

Audio Visual Equipment _____ Yes _____ No If yes, what? _____

Starters

1. _____ 2. _____

Main Plates

1. _____ 2. _____

3. _____

Desserts

1. _____ 2. _____

3. _____

Special Requests: